

### THREE WAYS TO COOK PLUM PUDDING.

**Boiled Plum Pudding**—One pound of butter, 1 pound of suet freed from strings and chopped fine; 1 pound of sugar,  $2\frac{1}{2}$  pounds of flour, 2 pounds of currant, 2 pounds of raisins seeded, chopped and dredged with flour,  $\frac{1}{4}$  of a pound of citron shredded fine, 12 eggs, whites and yolks beaten separately, 1 pint of milk, 1 ounce of cloves,  $\frac{1}{2}$  ounce of mace, 2 grated nutmegs. Cream, butter and sugar, beat in the yolks when whipped smooth and light; next put in the milk, then the flour alternately with the beaten whites; brandy and spices; lastly the fruit, well dredged with flour. Mix all thoroughly, wring out pudding cloth in hot water, flour well inside, pour in the mixture and boil five hours.

**Baked Plum Pudding**—One and a half pounds soda crackers, buttered and soaked in sweet milk over night. Mash fine, add 4 beaten eggs,  $1\frac{1}{2}$  pounds seeded raisins, a cupful of good molasses,  $\frac{1}{2}$  teaspoonful ground cinnamon,  $\frac{1}{8}$  a nutmeg grated,  $\frac{1}{8}$  teaspoonful of ground cloves. Mixture must be thick as pancake batter. Put a layer of batter in bottom of baking dish, then layer of raisins sprinkled with flour, and continue until all material is used, with layer of batter on top. Bake  $2\frac{1}{2}$  or 3 hours in rather slow oven and serve either hot or cold. Sauce for same is made as follows: One cupful of butter, two cupfuls of sugar beaten till light, then add 4 tablespoonfuls of thick

sweet cream. Flavor with vanilla.

**Steamed Plum Pudding**—One pound of seeded raisins,  $\frac{1}{4}$  of a pound of stale bread crumbs,  $\frac{1}{4}$  pound of flour, same of brown sugar, 1 pound of currants,  $\frac{1}{2}$  pound of minced candied orange peel, 1 pound of chopped suet, a scant teaspoonful of salt, 5 eggs,  $\frac{1}{2}$  a tumblerful of coffee,  $\frac{1}{2}$  nutmeg, and the grated peel of a lemon. Mix flour, fruit, and spices well, add crumbs and suet, beat the eggs, add to them the coffee, pour over the dry ingredients, and mix well. Pack into small greased molds and steam 8 hours at the time of making and 2 hours when wanted for use. Serve with any preferred sauce.

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### Their Simple Faith.

Those who feared that the steel trust would be smashed by the mere shock of collision with the government should be reassured by the course of the stock market. Steel shares staggered for a day or two, but quickly recovered and now rest serenely at normal figures.

Evidently the big men of Wall street are not afraid of the courts. They have an abiding faith that justice will not be done.

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"You look warm."

"I have been chasing a hat."

"Did your hat blow off?"

"It was not my hat; it belonged to somebody else and it had a pretty girl under it."

"Did you catch it?"

"Yes. My wife saw me chasing it."